

Tom Barrett Mayor

Bevan K. Baker, FACHE Commissioner of Health

Vivian T. Chen, MSW, ScD Health Operations Director

Health Department

Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164 web site: www.milwaukee.gov/health

Routine Food Inspection

Belkin & Assoc. Inc. Sammy's Taste of Chicago 10855 W Park Place Av Milwaukee, WI 53224

January 25, 2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

		Fee Amount:	\$0.00
Code Number	Description of Violation	Correct By	
3-501.16	Observed hot dogs in the hot hold unit at 129F degrees and 131F degrees. Potentiall hazardous food must be held hot at 135 degrees or above. Adjust the hot hold unit to ensure that all PHF being held hot is at a temperature of 135F degrees or above.	-	
4-601.11	The food preparation sink is being used as a dump sink and is dirty. This sink cannot be used as a dump sink. It is required to be kept clean and sanitized. There is to be rebuildup of dirt or debris around or in the basin. Clean and maintain clean the food preparation sink. **All vegetable washing is to be done only in this sink**		
4-602.11	The soda nozzles at the customer self serve soda dispenser shows signs of mold buildup and old soda syrup accumulation. Clean the nozzles as often as necessary to prevent the buildup of mold and the accumulation of soda syrup.	01/25/2008	
7-102.11	Observed unmarked spray bottles in the back kitchen area. Working containers of chemicals or toxic materials taken from bulk containers must be clearly and individually identified with the common name of the contents.	01/25/2008	
5-202.11	There is no backflow preventer installed on the faucet at the mopsink. If using a host there must be a backflow preventer installed on the faucet to prevent waste water freentering into the water supply. Install a backflow preventer on the mopsink faucet. **The hose cannot be hooked up to the sink at the warewash sinks.**		
4-501.116	The concentration of the quat. ammonium sanitizer being used in the sanitizer bucker and the sanitizer bin at the 4 compartment sinks is too strong. Provide test strips for testing the concentration before sanitizing. The correct concentration of quat. ammonium is 200ppm. **Do not add soap to the sanitizer buckets; the buckets are to be set up with just sanitizer. All wet rags are to be placed in sanitizer or in a designated location for laundering. **		



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Inspection Notes

Notes: Seal the hole in the cabinet underneath the shake machine. If using wood, the wood must be sealed with polyurethane.

There is to be no food storage in the cabinets underneath the shake machine.

All vegetables are to be washed only in the food preparation sink.

No houshold bug sprays may be used in the premise. If needed, have a pest control company apply a commercial spray.

Recaulk the East wall hand sink. Ensure that the caulk is smooth and cleanable.

Remove all equipment that is unecessary; the ice machine and the crockpots.

On 1/25/2008, I served these orders upon Belkin & Assoc. Inc. by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

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Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)

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